

LES DOMAINES ROBERT VIC

DE NOBIS FABULA NARRATUR

PGI - PAYS D'OC

13% vol.



100 % Vermentino



Clayey-gravelly



Yeasting with neutral yeasts
Low temperature fermentation
Precise and delicate pneumatic pressing



4 months in stoneware amphoras



How about the wine? Take a fantastic Vermentino from gravelly soil. A harvest and winemaking process with a feminine touch and the ultimate in precision. Add time ageing on fine lees in our 750l amphoras. What do you get? A beautifully fresh, smooth and powerful blend. The ultimate in style! Once you've chosen the right time, you'll be under its spell and ready to put the world to rights!



Accompany the carpaccio of scallops with pomegranate and extra virgin olive oil... And it's LIFE that is offered to you!



Qualenvi certified since 2006, we are now labeled **High Environmental Value (HVE)** operation. This label is based on indicators and a requirement for results of **"green practices"** which relate to the entire operation. Beyond the environmental commitment, we have entered the **«big leagues»** of the **Quality** approach by obtaining **ISO 22000** certification. This **international standard** demonstrates the company's ability to control the Food Safety.